



SOBRASADA DE MALLORCA

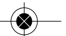


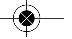


Regulatory Board of the PGI ***Sobrasada de Mallorca***

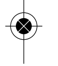






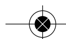


REGULATORY BOARD DOSSIER OF THE PGI *SOBRASADA DE MALLORCA* FOR THE MEDIA



THE DESIGNATION





Sobrasada de Mallorca

The Specific Designation *Sobrasada de Mallorca* protects two types of *Sobrasada*:

Sobrasada de Mallorca de Cerdo Negro: made from a breed of black pigs native to the island of Mallorca.

Sobrasada de Mallorca: made using selected meat from pigs.
The Board's numbered label differs for each type of *Sobrasada*.

Production and curing area: exclusively the island of Mallorca.

PRODUCTION

Ingredients:
Pork: lean and fat. Paprika. Salt. Spices and/or natural flavour pepper: The use of artificial or natural colourings is forbidden.

Phases:
First phase:
Meat is minced. Meat is kneaded and paprika, salt and spices are added. Stuffing.

Second phase:
Curing. This phase develops *Sobrasada's* organoleptic properties to attain a traditional high-quality product with a characteristic flavour and aroma.

7 FORMS OF PRESENTATION

The varied presentations of *Sobrasada de Mallorca* depend on which part of the pig intestine it has been stuffed into.

There are seven types:

Longaniza It is shaped like a necklace or horseshoe and it is long and thin. It usually weights between 200 and 300 g.

Rizada This is the most common. The curing process takes six to twelve weeks. It usually weighs around 800 g. It is sold as a unit.

Semirizada It has the same characteristics as the rizada, but it weighs less, approximately 400 g.

Culana A much larger and longer piece than the ones mentioned above. It fluctuates between 2 and 3 kg. It is normally sold by the slice.

Bufeta It is ball shaped. It is tied with three crossed cords. It weighs between 1 and 1.5 kg.

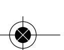
Poltru Its shape is similar to that of the rizada, but it is larger. It usually weighs between 2 and 4 kg.

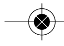
Bisbe This is the most spectacular as it can weigh between 4 and 30 kg. It is stuffed into a pig's stomach. It is not often found on sale.

Sobrasada de Mallorca de Cerdo Negro is only sold as rizada. The curing process also takes six to twelve weeks. It weighs between 400 g and 1 kg.

The spicy *Sobrasada de Mallorca* usually has red or white and red cords, which are the ones used to hang it up for drying and which are kept until the sale.

It is also sold in tubs with an average weight of 200 g. It is important to distinguish this product from the uncured spreadable *Crema de Sobrasada*, which the designation does not cover. The tub the designation covers is *Sobrasada* cured in a drying shed, as the other *Sobrasada de Mallorca* are, but whose intestine is removed afterwards. It is vacuum packed with full guarantees in high-barrier plastic so that it can preserve the characteristics of *Sobrasada de Mallorca*. Only the *Sobrasada de Mallorca* tub exclusively bears the seal of the specific designation.





Regulatory Board

The Regulatory Board of the PGI *Sobrasada de Mallorca* is responsible for protecting the specific designation, applying its regulations, ensuring compliance and promoting and controlling the quality of *Sobrasada* the designation covers.

The Regulatory Board works hard to control the quality of the product with periodic inspections of companies to monitor the manufacturing of *Sobrasada* the designation covers. The board conducts physical and chemical analyses and has created a product tasting panel to guarantee the characteristics of a genuine *Sobrasada de Mallorca* for its consumers.

The Regulatory Board also controls the native Mallorcan black pigs bred to produce *Sobrasada de Mallorca de Cerdo Negro*. Vets make sure the breed of pig is pure, the food they eat is natural and that they spend at least one year of their lives free range outdoors.

The Board also promotes and advertises *Sobrasada de Mallorca*. Increasing awareness of *Sobrasada* beyond the confines of the island, and thus helping registered companies continue to grow, has been considered a fundamental aspect ever since the Designation was established.

Registered producers

There are currently 20 producers registered in the Designation. All of them produce *Sobrasada de Mallorca* under various brand names the designation covers.

The product for sale has a clear designation on the label: *Sobrasada de Mallorca*, and every piece of *Sobrasada* bears the numbered or printed label of the Regulatory Board with the following phrase: Consejo Regulador Ind. Reg. Nº (XX) (Regulatory Board Ind. No. XX), which indicates the producer's registration number in the designation.

Some of these producers make *Sobrasada de Mallorca de Cerdo Negro*, which bears a large second label which is always numbered. It comes in units with an average weight of 500 g. The label guarantees consumers that they are purchasing a genuine, high-quality, traditional and prestigious *Sobrasada de Mallorca*.

Creation of the Protected Geographical Indication (PGI) Sobrasada de Mallorca

The Specific Designation was created at the end of 1993 and it was ratified by the Ministry of Agriculture and Fishing on 9 February 1994.

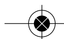
On 6 March 1996, the EEC agreed to the protection of the PGI (Protected Geographical Indication) (this is what is stated on the designation label). It protects the *Sobrasada de Mallorca* name throughout the European Union. It was the first Spanish sausage to obtain this protection.

The Designation protects the name of Mallorca and it can only be used by *Sobrasada* the designation covers. Other *Sobrasada* are prohibited from using names, brands, terms, expressions, etc., that could lead to confusion as they are similar phonetically or graphically to protected ones.





PRODUCTION AND BREEDING
OF THE PURE BRED
MALLORCAN BLACK PIG



Production and breeding of the black pig

Sobrasada de Mallorca is a well-known sausage, but it is not often used in Spanish kitchens, except, obviously, in the area where it is produced.

An overview of traditional Mallorcan cuisine uncovers that there are very few dishes that do not contain *Sobrasada de Mallorca*. It is added to meat-based recipes, accompanies vegetables, enhances the flavour of fish stews and even pops up in some sweet dishes. This healthy island cooking custom of seasoning with *Sobrasada de Mallorca* can be applied to other dishes in Spanish cuisine when it is used as a condiment in appropriate quantities.

The ingredients of *Sobrasada de Mallorca* are: fat, finely minced lean pork, paprika and salt, basically. Once mixed and stuffed into the pig intestine, these ingredients go through a natural curing process. During this process, the *Sobrasada* paste transforms and loses moisture, and it is this that gives it its typical texture and taste.

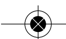
Sobrasada is used to flavour and colour stews. Just like another fine product, Iberian ham, the above-mentioned loss of moisture intensifies the taste and gives it a great flavouring. And thanks to the pigmentation of the paprika, it is a natural colouring that turns any stew it is put into a reddish colour. The main drawback to take into account when cooking with *Sobrasada de Mallorca* is the paprika used to season it. If this ground spice is toasted too much, it gives off a strong bitter taste, which can ruin the stew when it is mixed with the other ingredients.





SOBRASADA DE MALLORCA
IN THE KITCHEN





New uses of *Sobrasada de Mallorca* in the kitchen

VEGETABLES:
Add a personal touch to sautéed beans by replacing the typical pieces of serrano ham with some *Sobrasada de Mallorca*.
We can enhance the flavour of potato stews, broad bean casseroles and other similar dishes by adding *Sobrasada de Mallorca* halfway through cooking.
Artichokes, cauliflower, tomatoes, aubergines, spinach, Swiss chard and broad beans also appreciate the presence of *Sobrasada de Mallorca* as seasoning.

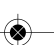
SOUPS AND STEWS:
Sobrasada de Mallorca can enhance meat-based (beef, lamb, pork, poultry, etc.) soups and give them a touch of colour. Chop it into pieces and add it halfway through the cooking.
Add it to stews (meat, chickpea, haricot bean, etc.), always halfway through cooking, to give these dishes a very special bouquet.

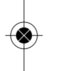
PASTA & RICE:
Give colour to dry and wet rice dishes (such as arrosejat) by chopping *Sobrasada de Mallorca* and adding it halfway through cooking.
Finely chopped pieces can also be added halfway through cooking to soup with pasta or noodles as it gives the dish a characteristic Mallorcan colour and taste.

MEAT SAUCES:
Enhance the flavour of meat sauces used to prepare macaroni, spaghetti, tagliatelle, conchiglie and other pasta in general, by replacing part of the mince with some finely chopped pieces of *Sobrasada de Mallorca*.
Adding some pieces of *Sobrasada de Mallorca* to the filling used to make cannelloni and lasagne yields excellent results.

STUFFED DISHES:
Sobrasada de Mallorca is just as good in fillings to stuff meat and poultry as it is for preparing cannelloni.

PASTRY:
To make rich empanadas and empanadillas, replace part of the meat for the filling with some chopped up *Sobrasada de Mallorca*. You can apply this same process to make canapés based on profiteroles, tartlets and crackers..





STORAGE OF *SOBRASADA DE MALLORCA*







Storage of *Sobrasada de Mallorca*

The traditional method of storing *Sobrasada* on the island of *Mallorca* was to hang it up in the old-style larders. They were cool, dry, ventilated places that protected the food stored in them from direct sunlight and strange odours. *Sobrasada* will stay fit to eat for a long time stored in these conditions.

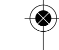
Now that homes have fridges, the way we store food has changed radically. The size of household fridges turned the medium-sized *Sobrasada* into the most popular because it is more convenient to store and handle.

Buying portions of *Sobrasada* cut off larger units is best since they are easy to store in the fridge because they do not take up much space. But you do have to take them out shortly before eating so they can be served at room temperature to fully appreciate their depth of taste and aroma.

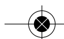
In winter *Sobrasada de Mallorca* just has to be stored in a cool, dry place. *Sobrasada de Mallorca* should be kept in the fridge in summer. It can last for months if the piece is whole and around 15 days if it has been cut.



A BRIEF HISTORY







A brief history of *Sobrasada de Mallorca*

SOBRASADA DE MALLORCA :
A MEDITERRANEAN SAUSAGE

Some food products are so intrinsically linked to a geographical area with its own identifiable typical food culture that they become a symbol for it. In the case of Mallorca, the most characteristic sausage of our cuisine is *Sobrasada*.

FIRST STEPS OF A TRADITION

Despite being one of the products that is linked most closely to Mallorcan food, *Sobrasada* was not devised on our island. The first sausages are thought to have originated in the Middle East from where they spread to other cultures that were expanding their territories in the wake of tradesmen and warriors. On our island there were pigs that its settlers ate as one of their primary foods. It does not appear as if those cultures developed techniques to preserve the pork for a long time by turning it into sausages, and we do not know whether they gained any other preservation knowledge.

Our ancestors might have learned about this type of food preparation at the same time as other Mediterranean areas ruled by the Romans, since Mallorca was conquered in 123 BC, and incorporated into the food culture of the Roman Empire. Some forms of preserving meat products, such as pork salting methods that were already widespread in the rural Roman world and almost survived to the present day, could have arrived on the island at that time.

There are no records of the survival of pig farming or of sausage types during the Muslim culture period. It was upon the return of Mallorca to western Christian culture that pig farming was reintroduced and grew in significance, which in turn led to devising various ways of preserving pork.

An ancient Roman form of salting known as cansalada was again used and became virtually the only method of preserving the meat mentioned in documents in the first centuries of the medieval Christian period. Back then, the botifarre sausages were the only type that we know to be made on our island. However, although *Sobrasada* probably existed in other places, it did not form part of our ancestors' larders.

NAME AND PRESTIGE

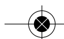
The name of our sausage seems to come from the Italian soppressa, which means pressed. Consequently, it is Italian in origin. The earliest documented quote also stems from this country, namely Sicily, and it dates back to 1403. So far, it is the first mention of this sausage we are aware of.

Other early mentions locate it in Valencia and another appears in a Castilian text. It is true that it was acquired in Valencia by an Italian merchant and that the Castilian prince Juan Manuel, who mentions *Sobrasada* in his treatise on Arte Cisoria, was an excellent connoisseur of the food culture of Catalonia, Aragon and even the special characteristics of Mallorca. However, we currently lack enough information to confirm much more than that *Sobrasada* was invented in the Christian environment of the Western Mediterranean basin in medieval times. We can accept that in this gastronomically educated and refined environment in which numerous treatises on food were written, people began to prepare a type of sausage that was called *Sobrasada*.

Undoubtedly, the sausage whose name we have inherited had little in common with the one that currently has this designation. For this age-old sausage to become something like the one we know as *Sobrasada de Mallorca* today, products, specifically paprika, had to arrive from the Americas first. Before the incorporation of New World products triumphed in the Mediterranean basin, Mallorca had developed a major pork tradition with its own distinctive stamp, which included *Sobrasada* as the most esteemed and prestigious sausage.

In Renaissance Mallorca, goods inventories produced for various reasons increasingly contained references to *Sobrasada* alongside other sausage types. It was in the second half of 1500 when *Sobrasada* became a usual reserve





foodstuff in Mallorcan larders. It was possibly at that time that this product's island tradition began. This established the bases of a way of preserving pork in a more complex, elaborate way, but which afforded far more satisfactory results.

After that, the approach to *Sobrasada* transformed in the 17th century. It changed from being just a way to preserve meat to become a characteristic symbol of our island's exquisite cuisine. Consequently, in the middle of that century, when Mallorcan representatives sought to gain the favour of such a high authority as the Council of Aragon with an excellent high-quality food product that was typical of their land, they opted to ask for *Sobrasada* to be sent to them.

WHEN IT TURNS RED

However, although the presentation types of the time were very similar to the ones we still have today, it had still not become the product we now know and love because paprika did not start to become a characteristic seasoning of our cuisine until the end of the 18th century. It was only then that the paprika colour started to dye the pork stuffing, which had previously been seasoned in other ways, in the pig's own intestines. From then on, its well-known typical red colour has become one of its characteristic and distinctive features. A variety of other factors have perfected the end product. The utensils used to mince the meat, simple double-handed knives or tallants, were gradually replaced by machines. The most appropriate paprika types and ideal blends were selected to season *Sobrasada*. They were ground more carefully so the mixture would be more uniform and, therefore, better quality and easier to preserve.

Our sausage has hardly changed at all since then. The result of the extensive development since medieval times we have detailed here has almost reached definitive perfection. It enjoys guaranteed popularity throughout the island, where it has become the best of our local sausages. Due to its perfected qualities consolidated over time, *Sobrasada* would undoubtedly have enjoyed more fame if trade, political and economic factors had not prevented this from happening. Its renowned high quality contrasts with its low level of penetration in food circles, even in the closest, where it has been heard of, but is not at all well known.

INDUSTRIALISATION AND GUARANTEE OF QUALITY

Only the last stage is left. Industrialisation affected *Sobrasada* as it touched everything in the 20th century. Sausage factories began to gain a significant presence, co-existing with the traditional slaughter that continued in the family and domestic environment. That is how the history we have briefly looked at has played out. We have omitted several phases that were just as important in its development as the experimental transformations. Chronicles have not recorded that any of the tests failed, although logically some of them must have done so.
Luckily, and slightly randomly, the most appropriate results were attractive enough to stick and last.

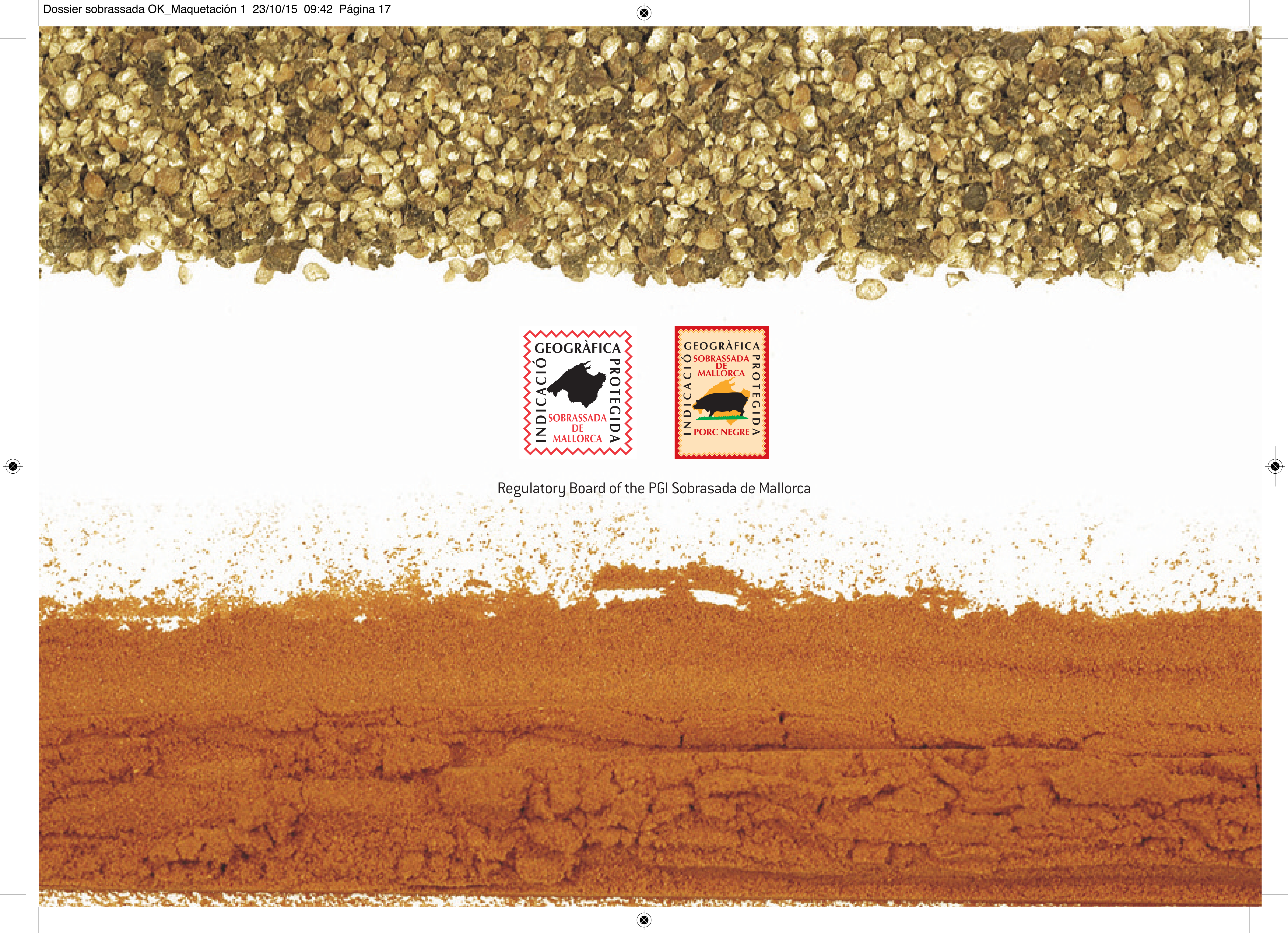
The last stages in its progress have happened recently. *Sobrasada*'s success and popularity as a result of becoming better known throughout the island have helped shape its qualities and characteristics. A Regulatory Board, established to guarantee these qualities and characteristics, obtained the Specific Designation of *Sobrasada de Mallorca*. It was the first Spanish sausage to achieve this accreditation from the European Economic Community.

Sobrasada de Mallorca, as we have seen, is the most fortunate result of a long experiment with food dating back to medieval times. It shines out as the most suitable and best way of preserving pork in an environment such as ours. It is a more attractive form of ensuring domestic meat provision than that of classic, yet archaic salting methods. It is the end of the long road travelled by a sausage devised and developed in the Western Mediterranean basin. In Mallorca it has reached its zenith of achievement and satisfaction.

By including *Sobrasada* in our food culture, perfecting the product has helped it become a distinctive feature in our way of understanding food.

Text: A brief history of *Sobrasada de Mallorca*
Author: ***Dr. Antonio Contreras***





Regulatory Board of the PGI Sobrasada de Mallorca